



COURSE INFORMATION GUIDE

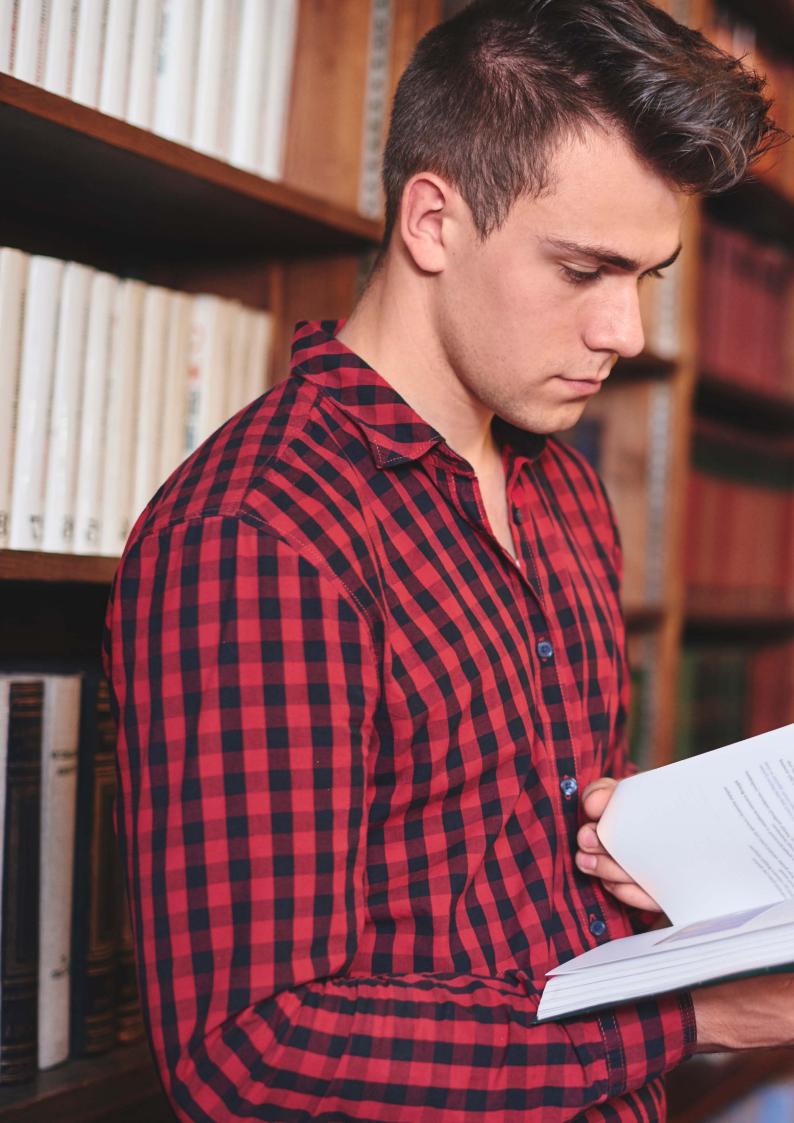


TABLE OF CONTENT

WELCOME	4
ABOUT US	5
WHY WSC?	6
LIVING IN AUSTRALIA	8
ACCOMMODATION	9
TEACHING ARRANGEMENTS	11
OUR COURSES	
RII60520 ADVANCED DIPLOMA OF CIVIL CONSTRUCTION DESIGN	12
CHC52021 DIPLOMA OF COMMUNITY SERVICES	13
BSB40120 CERTIFICATE IV IN BUSINESS	14
BSB50120 DIPLOMA OF BUSINESS	15
BSB50420 DIPLOMA OF LEADERSHIP & MANAGEMENT	16
BSB60420 ADVANCED DIPLOMA OF LEADERSHIP & MANAGEMENT	17
BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)	18
ICT40120 CERTIFICATE IV IN INFORMATION TECHNOLOGY	19
ICT50220 DIPLOMA OF INFORMATION TECHNOLOGY ICT60220 ADVANCED DIPLOMA OF INFORMATION TECHNOLOGY	20 21
FNS50922 DIPLOMA OF BANKING AND SERVICES MANAGEMENT	22
FNS60622 ADVANCED DIPLOMA OF BANKING & SERVICES MANAGEMENT	22
FNS40222 CERTIFICATE IV IN ACCOUNTING & BOOKKEEPING	24
FNS50222 DIPLOMA OF ACCOUNTING	25
FNS60222 ADVANCED DIPLOMA OF ACCOUNTING	26
SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY	27
SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT	28
SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT	29
SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT	30
ENTRY REQUIREMENTS CHECKLIST	31
DOCUMENTS CHECKLIST	31
INTAKE MONTHS	31

WELCOME MESSAGE

Thank you for choosing Western Sydney College to expand your academic aspirations.

Western Sydney College is committed to providing quality, progressive, innovative, and job-ready vocational qualifications to students who are striving for excellence.

We are dedicated to empowering students with education and training for them to gain the required skills and knowledge to maximize their full potential.

As an international student, you enhance the already diverse mix of students studying at our campus by bringing your own culture and life experiences while integrating into campus life.

Our excellent team of academics and friendly support staff are dedicated to assisting students in making their learning experiences an exceptional one. We hope that you enjoy WSC's supportive learning environment during your stay with us and we wish you every success in your future endeavours.

PEO - Western Sydney College



ABOUT US

International College of Australia Pty Ltd T/A Western Sydney College, RTO No: 45360 and CRICOS Provider Code: 03690M is a Registered Training Organisation located at:

Sydney Campus: Level 2, 39 Dixon Street, Sydney, NSW 2000

Parramatta Campus: 55 High Street, Parramatta, NSW 2150.

WSC operates under the National Vocational Education and Training (VET) Quality Framework. This is a regulated framework administered by the Australian Skills Quality Authority (ASQA). Our registration details are located on the National Register for VET and our qualifications are recognised under the Australian Qualifications Framework.

As a registered training organisation delivering courses to international students, Western Sydney College is required to maintain the registration with the Commonwealth Register of Institution and Courses for Overseas Students (CRICOS). Australian Skills Quality Authority (ASQA) is the regulatory body that regulates all the CRICOS registered training organisations under The Education Services for Overseas Students Act 2000 (ESOS Act 2000) and The National Code of Practice for Providers of Education and Training to Overseas Students 2018 (National Code 2018).

We offer courses in Information Technology, Leadership and Management, Business, Cookery and Hospitality Management. These courses range from Certificate IV to Graduate Diploma Level and have been designed to offer students industry skills and expertise to meet their academic and professional goals.

STUDENT SUPPORT SERVICES

- Access to helpful & friendly student support staff
- USI creation and support
- Flexible Fee payment options
- Literacy, Language and Numeracy support services
- Additional tutorial sessions
- Mentoring from trainers
- Referral to external support services
- Additional support for learners who come from a non-English speaking background
- Disability access services
- Counselling support
- Emergency services
- Medical, legal services referral

FACILITIES

- Modern, spacious, and fully equipped classrooms
- On-campus library and computer lab
- Outdoor recreation area
- Free Wi-Fi



WHY STUDY WITH WESTERN SYDNEY COLLEGE?

- We offer and deliver high-quality student-focused courses
- Our academic team has relevant industry experience.
- We provide small classroom sizes.
- Our training materials are practical and industry-relevant.
- We offer excellent student support services.

MISSION

Western Sydney College is committed to providing a high-quality, progressive, innovative, and job-ready vocational education to students who are striving for excellence.

OUR OBJECTIVES

- We are committed to attracting, recruiting and retaining talented, competent, and committed people. Our leadership and continuous professional development help those people attain excellence.
- Our learning environment is safe and all students are treated equally to promote confidence and productivity.
- We agree upon shared standards of behaviour that prioritise ethical conduct and integrity.
- We strive to offer consistent, high-quality services and to maintain that quality with supportive practices and systems
- Our training and assessment are student-centered. We are committed to guiding our clients on a continued path of learning by providing them with excellent training assessments on an ongoing basis.
- Our training and assessment services are shaped by industry engagement and founded on industry standards and expectations because we know that is the most practical and valuable approach for our students.

OUR VALUES

- We are committed to excellence in learning, teaching, and promoting the acquisition of knowledge as an enjoyable experience.
- We believe the development of our students is of the utmost importance, be it academic, physical, social, emotional, moral, or spiritual.
- We respect all people and recognise their inherent worth.
- We provide a supportive learning environment in which all people on campus are treated fairly and with respect.
- We offer a learning environment conducive to optimising teaching and learning.







LIVING IN AUSTRALIA

Australia is one of the safest and best countries in the world to live, study, and grow. Australia is the sixth-largest nation in the world by area and the biggest island nation. Being an international student in Australia means you can rely on receiving world-class education as Australia continues to be a top study destination for international students.

Sydney is the state capital of New South Wales and the most populous city in Australia. It has emerged as a global financial, cultural, and education hub for people from all over the world. Sydney is culturally and ethnically diverse and is home to approximately 5.1 million people and is surrounded by beautiful harbours, beaches, parks, museums.

OVERSEAS STUDENT HEALTH COVER

All international students must have adequate health insurance known as Overseas Student Health Cover (OSHC) for the entire duration of their study visa to cover them and their family members during their stay in Australia. This is one of the student visa conditions. Department of Home Affairs requires an international student to purchase OSHC before they arrive in Australia.

OSHC is provided by below registered health insurers;

Health Insurer	Insurers website
ahm OSHC	www.ahmoshc.com
BUPA Australia	www.overseasstudenthealth.com
Medibank Private	www.medibank.com.au
NIB OSHC	www.nib.com.au
Allianz Global Assistance (Lysaght Peoplecare)	www.allianzassistancehealth.com.au

Medical treatment in Australia is expensive. Your insurance may cover most of the expenses of many unforeseen accidents or sicknesses. OSHC can assist international students to meet the costs of medical and hospital care if needed while in Australia. OSHC will also pay limited benefits for pharmaceuticals and ambulance services.

OSHC does not pay for general treatment (ancillary or extra cover) such as dental, optical or, physiotherapy. If you or your family members would like to be covered for these treatments, you will need to buy extra covers. Please contact your OSHC provider for any additional cover.

Western Sydney College is proud to partner with BUPA as the leading health insurance provider in Australia and we are able to arrange OSHC on behalf of our students.

For more information please visit, https://www.bupa.com.au/health-insurance/oshc https://www.privatehealth.gov.au/healthinsurance/overseas/oshc.htm

https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500/overseas-student-health-cover

ACCOMMODATION

International students are required to arrange temporary accommodation for their initial period in Australia until permanent accommodation can be established. Temporary accommodation can be a hotel, hostel or a share accommodations. Students can find temporary accommodation through:

- https://www.gumtree.com.au/
- https://www.airbnb.com.au
- https://www.bedssi.com/

International students will be able to rent apartments or flats and the costs vary depending on the conditions and the location. For rental properties please visit;

- https://www.domain.com.au/
- https://www.realestate.com.au/

If you know someone in Australia, this is a great way to settle into life here. Your friends or family can provide advice, support, and encouragement during your initial days in Australia.

For more information regarding accommodation, please contact admissions@wsc.nsw.edu.au

LIVING EXPENSES

International students are required to demonstrate and/or declare that they have genuine access to sufficient funds to be granted a Student Visa. This includes funds to cover tuition fees, living, and travel expenses. Students may have to demonstrate sufficient funds to cover these expenses for themselves and their accompanying family members while staying in Australia.

Student visa holders and their family members must have access to the following funds to meet the living costs requirements:

For students or guardians For partners coming with you For a child coming with you AUD\$24,505 / year AUD\$8,574 / year AUD\$3,670 / year

For more information please visit: https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500







TEACHING ARRANGEMENTS

At Western Sydney College, all qualifications are delivered 13.5 hours face-to-face on campus and 6.5 hours online per week. Each qualification consists of different Units of Competencies (UOC) and our qualified trainers will explain UOC outlines at the beginning of the training of each UOC.

All our sessions are held in fully equipped classrooms and in a simulated work environment. Each training session is facilitated with learner resources such as PowerPoint presentation, student learner guide, and formative activities and where applicable, supported with simulated case studies, policies and procedures, software and necessary hardware, etc.

Students can bring their own laptop that must have Microsoft Office or other necessary software installed. Laptops must be fully charged and students must also bring a USB flash drive.

ASSESSMENT ARRANGEMENT

All our Units of Competencies (UOC) are assessed through a combination of assessment types. These may include practical demonstrations, role plays, writing reports, group projects, presentations, and written questionnaires, etc.

PATHWAYS TO FURTHER EDUCATION

After graduating from Western Sydney College, students have several options available to continue with their studies to pursue higher-level qualifications or another field of study.

RECOGNITION OF PRIOR LEARNING

In accordance with the requirements of the VET Quality Framework, WSC provides the opportunity for students to apply to have prior learning, skills, and knowledge recognised and counted in relation to the qualification or units of competence for which they are enrolled.



RII60520 Advanced Diploma of Civil Construction Design

CRICOS Course Code: 114409E

Duration:101 weeks (80 weeks study & 21 weeks holidays)Study Mode:13.5 hours face-to-face on campus and 6.5 hours
online per week.

COURSE DESCRIPTION

This qualification reflects the role of an individual working as a senior civil works designer or a para-professional designer, who supports professional engineers. They perform tasks that are broad, specialised, complex and technical and include strategic areas and initiating activities.

TARGET GROUP

- Individuals seeking to pursue higher education qualifications.
- Individuals seeking to pursue a career in Civil Construction design.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent or have completed AQF Certificate III in Business or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.
- For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.
- International Students must meet the Student Visa (SC500) requirements.

CAREER OUTCOMES

Civil Engineering Draftsperson, Civil Engineering Technician, Road Design Draftsperson, Site Manager, Estimator, Contract Administrator.

FUTURE PATHWAY

Students who complete this course may wish to continue their education into a range of higher level qualifications.

CORE UNITS	
BSBPMG632	Manage program risk
BSBTWK502	Manage team effectiveness
BSBWHS616	Apply safe design principles to control WHS risks
RIICWD601E	Manage civil works design processes
RIIQUA601E	Establish and maintain a quality system
ELECTIVE UNITS	
BSBPMG530	Manage project scope
BSB0PS601	Develop and implement business plans
BSBSTR601	Manage innovation and continuous improvement
MEM30031A	Operate computer-aided design (CAD) system to produce basic drawing elements relevant training
RIILAT402E	Provide leadership in the supervision of diverse work teams
RIICWD512E	Prepare detailed design of motorways and interchanges
RIICWD526E	Prepare detailed traffic analysis



CHC52021 DIPLOMA OF COMMUNITY SERVICES

CRICOS Course Code: 114410A

ation: 101 weeks (80 weeks study & 21 weeks holidays) dy Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the role of community services workers involved in the delivery, management and coordination of personcentred services to individuals, groups, and communities.

TARGET GROUP

- Individuals seeking to pursue a career in a Community Services Industry
- Individuals seeking to enhance their current skills
- Individuals seeking to pursue a higher education qualification

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed a Certificate IV in Business or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.
- For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.
- International Students must meet the Student Visa (SC500) requirements.

CAREER OUTCOMES

Community Care Manager, Coordinator of Volunteer Work, Team Leader, Community Service Worker, Community Development Worker

FUTURE PATHWAY

Students who complete this course may wish to continue their education into the CHC62015 Advanced Diploma of Community Sector Management or higher education qualifications in community services management.

UNITS OF COMPETENCY

CORE UNITS		
CHCCCS004	Assess co-existing needs	
CHCCCS007	Develop and implement service programs	
CHCCCS019	Recognise and respond to crisis situations	
CHCCSM013	Facilitate and review case management	
CHCDEV005	Analyse impacts of sociological factors on people in community work and services	
CHCDFV001	Recognise and respond appropriately to domestic and family violence	
CHCDIV001	Work with diverse people	
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	
CHCLEG003	Manage legal and ethical compliance	
CHCMGT005	Facilitate workplace debriefing and support processes	
CHCPRP003	Reflect on and improve own professional practice	
HLTWHS003	Maintain work health and safety	
ELECTIVE UNITS		
CHCPOL003	Research and apply evidence to practice	
BSBPEF401	Manage personal health and wellbeing	
CHCCSL002	Apply specialist interpersonal and counselling skills	
CHCDIV003	Manage and promote diversity	
CHCMGT003	Lead the work team	
CHCPRP001	Develop and maintain networks and collaborative partnerships	
BSBTWK503	Manage meetings	

BSBPEF502 Develop and use emotional intelligence



BSB40120 CERTIFICATE IV IN BUSINESS

CRICOS Course Code: 106156K 52 weeks (36 weeks study & 16 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This gualification reflects the role of individuals in a variety of Business Services job roles. These individuals may have supervisory performance accountabilities.

Individuals in these roles carry out a mix of specialist and moderately complex administrative or operational tasks that require selfdevelopment skills. They use well-developed skills and a broad knowledge base to apply solutions to a defined range of unpredictable problems and analyse information from a variety of sources. They may provide leadership and guidance to others with some limited responsibility for the output of others.

TARGET GROUP

- Individual seeking to pursue higher education gualifications.
- Individual seeking to pursue a career as an office administrator, project officer, Team Leaders, Personal Assistants, sales agent.
- Individual seeking to enter a new industry sector.

ENTRY REOUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent or have completed AQF Certificate III in Business or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Office Administrator, Project Officer, Team Leaders/ Personal Assistant, Analyst.

FUTURE PATHWAY

Students who complete this course may pursue BSB50120-Diploma of Business qualification or a range of other Diploma qualifications.

CORE UNITS		
BSBCRT411	Apply critical thinking to work practices	
BSBTEC404	Use digital technologies to collaborate in a work environment	
BSBTWK401	Build and maintain business	
BSBWHS411	Implement and monitor WHS policies, procedures and programs	
BSBWRT411	Write complex documents	
BSBXCM401	Apply communication strategies in the workplace	
ELECTIVE UNITS		
BSBPEF402	Develop personal work priorities	
BSBPEF403	Lead personal development	
BSBTEC402	Design and produce complex spreadsheets	
BSBSTR401	Promote innovation in team environments	
BSBMKG434	Promote product and services	
BSBOPS405	Organise business meetings	



BSB50120 DIPLOMA OF BUSINESS

CRICOS Course Code: 106157J Duration: 78 weeks (54 weeks study & 24 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the role of individuals in a variety of Business Services job roles. These individuals may have frontline management accountabilities.

Individuals in these roles carry out moderately complex tasks in a specialist field of expertise that requires business operations skills. They may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of business functions.

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career as an Executive officer, Program Consultant, or Program Coordinator.
- Individuals holding other business qualifications or business experience seeking to gain additional business management and leadership skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed a Certificate IV in Business or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Program Consultants, Executive Officers, Program Coordinators, Managers.

FUTURE PATHWAY

Students who complete this course may pursue BSB60420-Advanced Diploma of Leadership and Management or higher education qualifications in business or management.

UNITS OF COMPETENCY

CORE UNITS	
BSBCRT511	Develop critical thinking in others
BSBFIN501	Manage budgets and financial plans
BSBOPS501	Manage business resources
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBXCM501	Lead communication in the workplace

ELECTIVE UNITS

BSBLDR523	Lead and manage effective workplace relationships
BSBOPS504	Manage business risk
BSBTWK503	Manage meetings
BSB0PS502	Manage business operational plans
BSBPEF501	Manage personal and professional development
BSBPEF502	Develop and use emotional intelligence
BSBWHS521	Ensure a safe workplace for a work area



BSB50420 DIPLOMA OF LEADERSHIP AND MANAGEMENT

CRICOS Course Code: 104371H Duration: 52 weeks (36 weeks study & 16 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the role of individuals who apply knowledge, practical skills, and experience in leadership and management across a range of enterprise and industry contexts.

Individuals at this level display initiative and judgement in planning, organising, implementing, and monitoring their workload and the workload of others. They use communication skills to support individuals and teams to meet organisational or enterprise requirements. They plan, design, apply and evaluate solutions to unpredictable problems, and identify, analyse and synthesise information from a variety of sources.

TARGET GROUP

- Individuals seeking to pursue higher education qualifications.
- Individuals seeking to a pursue a career as a Manager or Supervisor.
- Individuals holding other business qualifications or business experience seeking to gain additional business management and leadership skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Certificate IV in Leadership and Management or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Human Resource Manager, Sales Team Manager, Business Manager.

FUTURE PATHWAY

Students who complete this course may pursue BSB60420-Advanced Diploma of Leadership and Management or higher education qualifications in business or management.

UNITS OF COMPETENCY

CORE UNITS	
BSBCMM511	Communicate with influence
BSBCRT511	Develop critical thinking in others
BSBLDR523	Lead and manage effective workplace relationships
BSBOPS502	Manage business operational plans
BSBPEF502	Develop and use emotional intelligence
BSBTWK502	Manage team effectiveness

ELECTIVE UNITS

BSBOPS504	Manage business risk
BSBPEF501	Manage personal and professional development
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBTWK503	Manage meetings
BSBWHS521	Ensure a safe workplace for a work area
BSBOPS501	Manage business resources
BSBTWK503 BSBWHS521	Manage meetings Ensure a safe workplace for a work area



BSB60420 ADVANCED DIPLOMA OF LEADERSHIP AND MANAGEMENT

CRICOS Course Code: 106161B Duration: 65 Weeks (45 Weeks study & 20 Weeks Holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in leadership and management, across a range of enterprise and industry contexts. Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters. They use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career as a Manager or Supervisor
- Individuals holding other business qualifications or business experience seeking to gain additional business management and leadership skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions).
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

General Manager, Area Manager, Regional Manager, Department Manager.

FUTURE PATHWAY

Students who complete this course may pursue higher education qualifications in business or management.

CORE UNITS	
BSBCRT611	Apply critical thinking for complex problem solving
BSBLDR601	Lead and manage organisational change
BSBLDR602	Provide leadership across the organisation
BSBOPS601	Develop and implement business plans
BSBSTR601	Manage innovation and continuous improvement
ELECTIVE UNITS	

BSBPMG633	Provide leadership for the program
BSBSTR602	Develop organisational strategies
BSBXCM501	Lead communication in the workplace
BSBCMM511	Communicate with influence
BSBCRT511	Develop critical thinking in others



BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)

COURSE DESCRIPTION

This qualification reflects the roles of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design, and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others.

This qualification may apply to leaders and managers in an organisation where learning is used to build organisational capability.

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career as a Training Manager, Human Resource Manager, or Education Administrator
- Individuals holding other business qualifications or business experience seeking to gain additional management skills in education or the human resource industry.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed AQF Level 5 (Diploma) or higher.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Duration:

CRICOS Course Code: 106162A

online per week.

RTO Manager, Career Development Manager (Education Sector), RTO Education Advisor.

Study Mode: 13.5 hours face-to-face on campus and 6.5 hours

104 weeks (72 weeks study & 32 weeks holidays)

FUTURE PATHWAY

Students who complete this course may pursue higher education qualifications in business or management.

CORE UNITS		
BSBHRM613	Contribute to the development of learning and development strategies	
BSBLDR811	Lead strategic transformation	
TAELED803	Implement improved learning practice	
ELECTIVE UNITS		
BSBCRT611	Apply critical thinking for complex problem solving	
BSBLDR601	Lead and manage organisational change	
BSBOPS601	Develop and implement business plans	
BSBINS603	Initiate and lead applied research	
BSBSTR801	Lead innovative thinking and practice	



ICT40120 CERTIFICATE IV IN INFORMATION TECHNOLOGY

CRICOS Course Code: 103030D Duration: 78 weeks (54 weeks study & 24 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the role of individuals who are job ready and competent in a wide range of information and communications technology (ICT) roles and apply a broad range of skills in varied work contexts, using problem solving skills and effective communication with others.

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career in Information Technology.
- Individuals holding other business qualifications or business experience seeking to gain additional IT Skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent; have completed AQF Certificate III qualification or above.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Network support, Network operations support, Network operations support, Network technician, Network support technician, Help desk support.

FUTURE PATHWAY

Students who complete this course may pursue a range of higher qualifications at diploma level, but not limited to, ICT50220-Diploma of Information Technology.

CORE UNITS	
BSBCRT404	Apply advanced critical thinking to work processes
BSBXCS404	Contribute to cybersecurity risk management
ICTICT426	Identify and evaluate emerging technologies and practices
ICTICT451	Comply with IP, ethics, and privacy policies in ICT environments
ICTPRG302	Apply introductory programming techniques
ICTSAS432	Identify and resolve client ICT problems
ICTICT443	Work collaboratively in the ICT industry
ELECTIVE UN	ITS
ICTICT429	Determine and confirm client business requirements
BSBWOR404	Develop work priorities
ICTNWK420	Install and configure virtual machines
ICTNWK421	Install, configure and test network security
	In stall and assessed as a second

Determine and confirm client business requirements
Develop work priorities
Install and configure virtual machines
Install, configure and test network security
Install and manage servers
Install hardware to networks
Install, configure and test internet protocol networks
Create technical documentation
Support ICT system software
Provide first-level remote help desk support
Evaluate ICT system status
Produce ICT feasibility reports
Prioritise ICT change requests



ICT50220 DIPLOMA OF INFORMATION TECHNOLOGY

COURSE DESCRIPTION

This qualification reflects the role of individuals in a variety of information and communications technology (ICT) roles who have established specialised skills in a technical ICT function. Individuals in these roles carry out moderately complex tasks in specialist fields, working independently, as part of a team or leading deliverables with others. They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor).

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career in Information Technology.
- Individuals holding other business qualifications or business experience seeking to gain additional IT Skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Certificate IV qualification or other relevant qualifications.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Network support coordinator, Network operations analyst, Network security coordinator or Network e-business coordinator, Network administrator, IT administrator, IT Operations administrator

CRICOS Course Code: 106159G

ration: 78 weeks (54 weeks of study and 24 weeks holidays) udy Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

FUTURE PATHWAY

Students who complete this course may pursue a range of higher qualifications at advanced diploma level, but not limited to, ICT60220-Advanced Diploma of Information Technology

CORE UNITS	
BSBCRT512	Originate and develop concepts
BSBXCS402	Promote workplace cyber security awareness and best practices
BSBXTW401	Lead and facilitate a team
ICTICT517	Match ICT needs with the strategic direction of the organisation
ICTICT532	Apply IP, ethics and privacy policies in ICT environments
ICTSAS527	Manage client problems
ELECTIVE UNITS	
ICTSAS502	Establish and maintain client user liaison
ICTSAD509	Produce ICT feasibility reports
ICTSAS526	Review and update disaster recovery and contingency plans
ICTNWK540	Design, build and test network servers
ICTNWK546	Manage network security
ICTSAS530	Use network tools
ICTICT518	Research and review hardware technology options for organisations
ICTNWK562	Configure an internet gateway
ICTNWK537	Implement secure encryption technologies
ICTICT443	Work collaboratively in the ICT industry
ICTDBS505	Monitor and improve knowledge management systems
ICTICT523	Gather data to identify business requirements
ICTICT526	Verify client business requirements
ICTSAS529	Prioritise ICT change requests

"eslintConfig": "extends": [

age

pp/"

"start": "react-scripts sta "build": "react-scripts b "test": "react-scripts te

ICT60220 ADVANCED DIPLOMA OF INFORMATION TECHNOLOGY

COURSE DESCRIPTION

This qualification reflects the role of individuals in a variety of information and communications technology (ICT) roles who have significant experience in specialist technical skills, or managerial business and people management skills. Individuals in these roles carry out complex tasks in a specialist field, working independently, leading a team or a strategic direction of a business. They apply their skills across a wide range of industries and business functions, or as a business owner (sole trader/contractor).

TARGET GROUP

- Individuals seeking to pursue higher education qualification
- Individuals seeking to pursue a career in Information Technology.
- Individuals holding other business qualifications or business experience seeking to gain additional IT skills.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Diploma qualification or relevant qualifications.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

e-security specialist, ICT Security Specialist, IT security administrator, IT Security Analyst, IT Security Specialist, Systems/NetworkAdministrator, Network security analyst, Network Security Specialist, Network Security Administrator, Senior Network Administrator, Systems Security Analyst.

CRICOS Course Code: 106160C

Duration:78 weeks (54 weeks Study & 24 weeks holidays)Study Mode:13.5 hours face-to-face on campus and 6.5 hours
online per week.

FUTURE PATHWAY

Students who complete this course may pursue a higher level of qualifications in Information Technology and communications sector and business and management.

UNITS OF COMPETENCY

CORE UNITS	
BSBCRT611	Apply critical thinking for complex problem solving
BSBTWK502	Lead and manage team effectiveness
BSBXCS402	Promote workplace cybersecurity awareness and best practices
ICTICT608	Interact with clients on a business level
ICTICT618	Manage IP, ethics, and privacy in ICT environments
ICTSAD609	Plan and monitor business analysis activities in an ICT environment

ELECTIVE UNITS

	· · · · · · · · · · · · · · · · · · ·	
ICTICT522	Evaluate vendor products and equipment	
ICTNWK556	Identify and resolve network problems	
ICTICT617	Lead the evaluation and implementation o current industry-specific technologies	f
ICTNWK615	Design and configure desktop virtualisation	n
ICTSAD508	Develop technical requirements for business solutions	
ICTNWK537	Implement secure encryption technologie	S
ICTNWK540	Design, build and test network servers	
ICTICT523	Gather data to identify business requirements	
ICTICT526	Verify client business requirements	21
ICTSAS530	Use network tools	-21



FNS50922 DIPLOMA OF BANKING SERVICES MANAGEMENT

COURSE DESCRIPTION

This qualification is designed to reflect a range of the job roles with team and business result responsibilities in banking or other deposit-taking institutions' customer contact centers or retail and/ or commercial financial services environments.

Individuals in these roles have autonomy in performing technical operations, apply solutions to a range of often complex problems, and research, analyze and evaluate information from a variety of sources. They apply initiative to plan, coordinate, and evaluate their work and provide guidance to others.

TARGET GROUP

- Individual seeking to pursue higher education qualifications.
- Individual seeking to pursue a career in the banking services sector.
- Individual seeking to enter a new industry sector.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Diploma qualification or relevant qualifications.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification. CRICOS Course Code: 111701C

Duration: 78 Weeks (54 weeks study & 24 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

CAREER OUTCOMES

- · Various banking service roles, including;
- Team leader or manager roles in branch environments
- Commercial and legal lending
- Customer contact service centre management etc

FUTURE PATHWAY

Students who complete this course may pursue higher level qualifications within and/or across the accounting and finance sector including FNS60615-Advanced Diploma of Banking Services Management or a range of other qualifications.

CORE UNITS	
BSBLDR522	Manage people performance
FNSCUS511	Develop and maintain professional relationships in financial services industry
FNSFMK515	Review business performance
BSBSMB420	Comply with financial services regulation and industry codes of practice
FNSINC411	Conduct work according to professional practices in the financial services industry
ELECTIVE UNI	TS
BSBLDR602	Provide leadership across the organisation
BSBMKG541	Identify and evaluate marketing opportunities
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBPEF501	Manage personal and professional development
BSBWHS521	Ensure a safe workplace for a work area
BSBTWK503	Manage meetings
BSBSTR502	Facilitate continuous improvement



FNS60622 ADVANCED DIPLOMA OF BANKING SERVICES MANAGEMENT

CRICOS Course Code: 109944B Duration: 78 weeks (54 weeks study & 24 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hour online per week.

COURSE DESCRIPTION

This qualification is designed to flexibly reflect senior management and/or sales and service job roles with team and business result responsibilities in banking or other deposit-taking institutions' customer contact centers or retail financial services environments.

At this level, individuals are expected to apply specialist skills and knowledge in a range of situations to deal with complex situations and issues. They work across a broad range of technical or management functions with accountability for personal outputs and for team outcomes.

TARGET GROUP

- Individual seeking to pursue higher education qualifications.
- Individual seeking to pursue a career in the banking services sector.
- Individual seeking to enter a new industry sector.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or have completed AQF Level IV or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

- Various banking service roles, including; Bank Manager
- Regional Executive (Banking)

FUTURE PATHWAY

Students who complete this course may pursue higher level qualifications within and/or across the accounting and finance sector including Bachelor of Finance/Banking or a range of other qualifications.

BSBESB404	Market new business ventures
BSBLDR522	Manage people performance
BSBLDR602	Provide leadership across the organisation
BSB0PS505	Manage organisational customer service
BSBSTR601	Manage innovation and continuous improvement
FNSINC411	Conduct work according to professional practices in the financial services industry
FNSSAM611	Monitor performance of financial products and services in meeting client needs
FNSSAM612	Identify and evaluate marketing opportunities in the financial services industry
ELECTIVE UNITS	

Apply ethical frameworks and principles to	
make and act open decisions	
Develop workplace policies and procedures for sustainability	r
Manage meetings	
Lead and manage organisational change	
Identify and apply complex ethical decision making to workplace situations	
Establish and manage compliance management systems	າງ
	sustainability Manage meetings Lead and manage organisational change Identify and apply complex ethical decision making to workplace situations Establish and manage compliance management systems



FNS40222 CERTIFICATE IV IN ACCOUNTING AND BOOKKEEPING

CRICOS Course Code: 110013B Duration: 78 weeks (54 weeks study & 24 weeks holidays) Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

COURSE DESCRIPTION

This qualification reflects the job roles of workers in the accounting industry, including BAS Agents and contracts, bookkeepers; and of those employees performing bookkeeping tasks for organizations in a range of industries. It includes preparing and lodging business and instalment activity statements, and providing advice or dealing with the Commissioner on behalf of a taxpayer in relation to activity statements.

Individuals in these roles apply theoretical and specialist knowledge and skills to work autonomously, and exercise judgment in completing routine and non-routine.

TARGET GROUP

- Individual seeking to pursue higher education qualifications.
- Individual seeking to pursue a career in the accounting sector.
- Individual seeking to enter a new industry sector.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent; have completed AQF Certificate III qualification or above.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Accounts Assistant, payroll clerk, payroll payable or receivable clerk, bookkeeper or financial clerks

FUTURE PATHWAY

Students who complete this course may pursue higher level qualifications within and/or across the accounting and finance sector including FNS50222 Diploma of Accounting or a range of other Diploma qualifications.

UNITS OF COMPETENCY

CORE UNITS	
FNSACC421	Prepare financial reports
FNSACC321	Process financial transactions and extract interim reports
FNSACC322	Administer subsidiary accounts and ledgers
FNSACC418	Work effectively in the accounting and bookkeeping industry
FNSACC426	Set up and operate computerised accounting systems
FNSTPB411	Complete business activity and instalment activity statements
FNSTPB412	Establish and maintain payroll systems
FNSACC414	Prepare financial statements for non-reporting entities
BSBTEC302	Design and produce spreadsheets
FNSACC412	Prepare operational budgets

ELECTIVE UNITS

BSBTEC402	Design and produce complex spreadsheets
BSBWHS211	Contribute to the health and safety of self and others
BSBTEC301	Design and produce business documents



FNS50222 DIPLOMA OF ACCOUNTING

CRICOS Course Code: 111699C Duration: 65 Weeks [45 weeks study & 20 weeks holidays] Study Mode: 13.5 hours face-to-face on campus and 6.5 hours

online per week.

COURSE DESCRIPTION

This qualification reflects professional accounting job roles in financial services and other industries, including tax agents, accounts payable and accounts receivable officers, payroll service providers, and employees performing a range of accounting tasks for organizations in a range of industries.

Individuals in these roles apply solutions to a range of often complex problems and analyze and evaluate information from a variety of sources. They apply initiative to plan, coordinate, and evaluate their work and provide guidance to others within defined guidelines.

TARGET GROUP

- Individual seeking to pursue higher education qualifications.
- Individual seeking to pursue a career in the accounting sector.
- Individual seeking to enter a new industry sector.

ENTRY REQUIREMENTS

- Must be 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or other relevant qualifications, and have completed FNS40615 Certificate IV in Accounting or equivalent OR Completion of FNS40215 Certificate IV in Bookkeeping or equivalent.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Assistant Accounts, BAS Agent, Payroll Payable or Receivable Officer, Bookkeeper, Senior Financial Clerks.

FUTURE PATHWAY

Students who complete this course may pursue higher level qualifications within and/or across the accounting and finance sector including FNS60222 Advanced Diploma of Accounting or a range of other Diploma qualifications.

CORE UNITS	
BSBTEC402	Design and produce complex spreadsheets
FNSACC521	Provide financial and business performance information
FNSACC522	Prepare tax documentation for individuals
FNSACC523	Manage budgets and forecasts
FNSACC524	Prepare financial reports for corporate entities
FNSACC526	Implement and maintain internal control procedures
FNSACC527	Provide management accounting information
ELECTIVE UNITS	
FNSACC321	Process financial transactions and extract interim reports
FNSORG506	Prepare financial forecasts and projections
FNSACC505	Establish and maintain accounting information systems
FNSACC418	Work effectively in the accounting and bookkeeping industry



FNS60222 ADVANCED DIPLOMA OF ACCOUNTING

COURSE DESCRIPTION

This gualification reflects the role of individuals working in accounting and seeking professional recognition, including tax agents, accounts managers, and business analysts; and to employees performing a range of accounts management tasks for organizations in a range of industries. At this level, individuals are expected to apply theoretical and technical skills in a range of situations and to display initiative and judgment in planning activities. They have autonomy in performing complex operations and can be responsible for planning, coordinating, and evaluating the work of others within broad but generally well- defined parameters.

TARGET GROUP

- Individual seeking to pursue higher education qualifications.
- Individual seeking to pursue a career in the accounting sector as an Accountant, Finance, and Accounting Manager.

ENTRY REQUIREMENTS

- Must be 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent or other relevant qualifications and have completed FNS50215 Diploma of Accounting or FNS50217 Diploma of Accounting.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

 For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CRICOS Course Code: 111700D

78 weeks (54 weeks study & 24 weeks holidays) Duration: Study Mode: 13.5 hours face-to-face on campus and 6.5 hours online per week.

CAREER OUTCOMES

Assistant Accountant, Finance and Accounts Manager or Office Manager, Senior Financial Officers, Account Payable and Receivable Manager.

FUTURE PATHWAY

Students who complete this course may pursue higher level qualifications within and/or across the accounting and finance sector including Bachelor of Accounting or a range of other qualifications.

CORE UNITS		
FNSACC634	Monitor corporate governance activities	
FNSINC611	Apply economic principles to work in the financial services industry	
FNSINC612	Interpret and use financial statistics and tools	
ELECTIVE UNITS		
FNSACC521	Provide financial and business performance information	
FNSACC522	Prepare tax documentation for individuals	
FNSACC524	Prepare financial reports for corporate entities	
FNSACC526	Implement and maintain internal control procedures	
FNSACC527	Provide management accounting information	
FNSORG506	Prepare financial forecasts and projections	
FNSACC601	Prepare and administer tax documentation for legal entities	
FNSACC603	Implement tax plans and evaluate tax obligations	
FNSFMK515	Comply with financial services regulation and industry codes of practice	
FNSINC513	Identify and apply complex ethical decision making to workplace situations	
FNSINC514	Apply ethical frameworks and principles to make and act upon decisions	



SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS Course Code: 109878G

uration: 52 weeks (40 weeks study & 12 weeks holidays)

Study Mode: The delivery mode of this qualification is 6.5 hours Online and 13.5 hours face to face blended delivery mode combined with classroom and practical training in a commercial kitchen setting

COURSE DESCRIPTION

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

TARGET GROUP

- Seeking to pursue or further a career in commercial cookery
- Seeking to enter a new industry sector / pathway to higher level qualifications.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed AQF Certificate IV or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

FUTURE PATHWAY

Students who complete this course may wish to continue their education into a range of Certificate IV qualifications, such as the SIT40521 Certificate IV in Kitchen Management

CORE UNITS		
SITHCCC023*	Use food preparation equipment	
SITHCCC027*	Prepare dishes using basic methods of cookery	
SITHCCC028*	Prepare appetisers and salads	
SITHCCC029*	Prepare stocks, sauces and soups	
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	
SITHCCC035*	Prepare poultry dishes	
SITHCCC037*	Prepare seafood dishes	
SITHCCC036*	Prepare meat dishes	
SITHCCC042*	Prepare food to meet special dietary requirements	
SITHCCC041*	Produce cakes, pastries and breads	
SITHCCC043*	Work effectively as a cook	
SITHKOP009*	Clean kitchen premises and equipment	
SITHKOP010	Plan and cost recipes	
SITHPAT016*	Produce desserts	
SITXFSA005	Use hygienic practices for food safety	
SITXFSA006	Participate in safe food handling practices	
SITXHRM007	Coach others in job skills	
SITXINV006*	Receive, store and maintain stock	
SITXWHS005	Participate in safe work practices	
SITHCCC031*	Prepare vegetarian and vegan dishes	
ELECTIVES UNITS		
SITHCCC026*	Package prepared foodstuffs	
SITHCCC038*	Produce and serve food for buffets	
SITHCCC040*	Prepare and serve cheese	
SITXWHS006	Identify hazards, assess and control safety risks	
BSBSUS211	Participate in sustainable work practices	



SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

CRICOS Course Code: 109556C

Duration:78 weeks (60 weeks study & 18 weeks holidays)Study Mode:The delivery mode of this qualification is 6.5 hours Online and
13.5 hours face to face blended delivery mode combined with
classroom and practical training in a commercial kitchen setting

COURSE DESCRIPTION

This qualification reflects the role of commercial cooks who use a wide range of welldeveloped cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

TARGET GROUP

- Individuals seeking to pursue a career in the Hospitality Industry.
- Individuals seeking to enhance their current skills.
- Individuals seeking to pursue a higher education qualification.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent or have completed AQF Certificate IV or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

FUTURE PATHWAY

Students who complete this course may pursue SIT50422 Diploma of Hospitality Management or higher education.

UNITS OF COMPETENCY

CORE UNITS

CORE UNITS			
SITXFSA008*	Develop and implement a food safety program		
SITXHRM008	Roster staff		
SITHCCC023*	Use food preparation equipment		
SITHCCC027*	Prepare dishes using basic methods of cookery		
SITHCCC028*	Prepare appetisers and salads		
SITHCCC029*	Prepare stocks, sauces and soups		
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes		
SITHCCC035*	Prepare poultry dishes		
SITHCCC037*	Prepare seafood dishes		
SITHCCC036*	Prepare meat dishes		
SITHCCC042*	Prepare food to meet special dietary requirements		
SITHCCC041*	Produce cakes, pastries and breads		
SITHCCC043*	Work effectively as a cook		
SITHKOP010	Plan and cost recipes		
SITHKOP012*	Develop recipes for special dietary requirements		
SITHKOP013*	Plan cooking operations		
SITHPAT016*	Produce desserts		
SITXCOM010	Manage conflit		
SITXFIN009	Manage finances within a budget		
SITXFSA005	Use hygienic practices for food safety		
SITXFSA006	Participate in safe food handling practices		
SITXHRM009	Lead and manage people		
SITXINV006*	Receive, store and maintain stock		
SITXMGT004	Monitor work operations		
SITXWHS007	Implement and monitor work health and safety practices		
SITHKOP015*	Design and cost menus		
SITHCCC031*	Prepare vegetarian and vegan dishes		
ELECTIVE UNITS			
SITXWHS006	Identify hazards, assess and control safety risks		
SITHCCC040*	Prepare and serve cheese		
SITXCCS015	Enhance customer service experiences		
SITHCCC026*	Package prepared foodstuffs		
SITHCCC038*	Produce and serve food for buffets		
BSBTWK501	Lead diversity and inclusion		



SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 111702B

Duration: 78 w Study Mode: The de

78 weeks (60 weeks of study & 18 weeks of holidays)
The delivery mode of this qualification is 6.5 hours Online and 13.5 hours face to face blended delivery mode combined with classroom and practical training in a commercial kitchen setting.

COURSE DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of the industry to coordinate hospitality operations. They operate independently, have responsibility for others, and make a range of operational business decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.

TARGET GROUP

- Individuals seeking to pursue career in the Hospitality Industry.
- Individuals seeking to enhance their current skills.
- Individuals seeking to pursue a higher education qualification.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed AQF Certificate IV or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Banquet or function manager, bar manager, café manager, chef de cuisine, chef pâtissier, club manager, executive housekeeper, front office manager, gaming manager, kitchen manager, motel manager, restaurant manager, sous chef, unit manager catering operations.

FUTURE PATHWAY

Students who complete this course may pursue SIT60316- Advanced Diploma of Hospitality Management or higher education qualifications in Hospitality Management or Business Management.

CORE UNITS			
SITXCCS015	Enhance customer service experiences		
SITXCCS016	Develop and manage quality customer service practices		
SITXCOM010	Manage conflict		
SITXFIN009	Manage finances within a budget		
SITXFIN010	Prepare and monitor budgets		
SITXGLC002	Identify and manage legal risks and comply with law		
SITXHRM008	Roster staff		
SITXHRM009	Lead and manage people		
SITXMGT004	Monitor work operations		
SITXMGT005	Establish and conduct business relationships		
SITXWHS007	Implement and monitor work health and safety practices		
ELECTIVE UNITS			
SITXFSA005	Use hygienic practices for food safety		
SITHCCC043	Work effectively as a cook		
SITHCCC023	Use food preparation equipment		
SITHCCC027	Prepare dishes using basic methods of cookery		
SITHCCC028	Prepare appetisers and salads		
SITHCCC029	Prepare stocks, sauces and soups		
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes		
SITHCCC035	Prepare poultry dishes		
SITHCCC036	Prepare meat dishes		
SITHCCC037	Prepare seafood dishes		
SITHCCC041	Produce cakes, pastries and breads		
SITHCCC042	Prepare food to meet special dietary requirements		
SITHPAT016	Produce desserts		
BSBINS401	Analyse and present research information		
BSBTWK503	Manage meetings		
BSBCMM411	Make presentations		
BSBSUS511 Develop workplace policies and procedures for sustainability			



SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Course Code: 111703A

Duration:104 weeks (80 weeks study & 24 weeks holidays)Study Mode:The delivery mode of this qualification is 6.5 hours Online and
13.5 hours face to face blended delivery mode combined with
classroom and practical training in a commercial kitchen setting

COURSE DESCRIPTION

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 12 or equivalent; have completed AQF Certificate IV or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.

• For Packaged courses, the student cannot progress to the higher qualification unless the student has (successfully) completed the lower qualification.

CAREER OUTCOMES

Area manager or operations manager, Café owner or manager, Club secretary or manager, Executive chef, Executive housekeeper, Executive sous chef, Food and beverage manager, Head chef, Motel owner or manager, Rooms division manager.

CORE UNITS		
SITXFIN010	Prepare and monitor budgets	
SITXFIN009	Manage finances within a budget	
BSBFIN601	Manage organisational finances	
SITXHRM010	Recruit, select and induct staff	
SITXHRM009	Lead and manage people	

SITXHRM012Monitor staff performanceBSB0PS601Develop and implement business plansSITXFIN011Manage physical assetsSITXMPR014Develop and implement marketing strategiesSITXWHS008Establish and maintain a work health and safety systemSITXCCS016Develop and manage quality customer service practicesSITXGL002Identify and manage legal risks and comply with lawSITXMGT004Monitor work operationsSITXMGT05Establish and conduct business relationshipsSITXFSA005Use hygienic practices for food safetySITHCCC023Work effectively as a cookSITHCCC023Vergare appetisers and saladsSITHCCC024Prepare setocks, sauces and soupsSITHCCC035Prepare poultry dishesSITHCCC036Prepare poultry dishesSITHCCC037Prepare setood dishesSITHCCC038Prepare and serve food for buffetsSITHCCC034Prepare food to meet special dietary requirementsSITHCCC034Prepare food to meet special dietary requirementsSITHCCC044Prepare food to meet special dietary requirementsSITHCCC045Manage meetingsSITHCC044Manage meetingsSISINS401Make presentationsSISINS401Make presentationsSISINS401Design and produce complex spreadsheetsSISINS401Design and produce complex spreadsheetsSISINS401Design and produce complex spreadsheetsSISINS401Design and produce complex spreadsheetsSISINS401Design and produce complex spreadsheets <th></th> <th></th>			
IntervenceIntervenceSITXManage physical assetsSITXMPR014Develop and implement marketing strategiesSITXMPS008Establish and maintain a work health and safety systemSITXCS016Develop and manage quality customer service practicesSITXGLC002Identify and manage legal risks and comply with lawSITXMGT004Monitor work operationsSITXMGT005Establish and conduct business relationshipsELECTIVES UNITSEstablish and conduct business relationshipsSITXFSA005Use hygienic practices for food safetySITHCC023Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCC023Prepare appetisers and saladsSITHCC034Prepare secks, sauces and soupsSITHCC035Prepare vegetable, fruit, eggs and farinaceous dishesSITHCC036Prepare neat dishesSITHCC037Prepare meat dishesSITHCC038Produce and serve food for buffetsSITHCC039Prepare and serve cheeseSITHCC044Prepare and serve cheeseSITHCC045Prepare food to meet special dietary requirementsSITHCC044Analyse and present research informationBSBINS401Analyse and present research informationBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITXHRM012	Monitor staff performance	
SITXMPR014Develop and implement marketing strategiesSITXWHS008Establish and maintain a work health and safety systemSITXCCS016Develop and manage quality customer service practicesSITXGLC002Identify and manage legal risks and comply with lawSITXMGT004Monitor work operationsSITXMGT005Establish and conduct business relationshipsELECTIVES UNITSVork effectively as a cookSITACCC023Use hygienic practices for food safetySITHCCC023Use food preparation equipmentSITHCCC023Prepare appetisers and saladsSITHCCC023Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare neat dishesSITHCCC037Prepare and serve food for buffetsSITHCCC038Produce and serve food for buffetsSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsSISINSC401Analyse and present research informationBSBINS401Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	BSBOPS601	Develop and implement business plans	
SITXWHS008Establish and maintain a work health and safety systemSITXCCS016Develop and manage quality customer service practicesSITXGELC002Identify and manage legal risks and comply with lawSITXMGT004Monitor work operationsSITXMGT005Establish and conduct business relationshipsELECTIVES UNITSUse hygienic practices for food safetySITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC024Prepare appetisers and saladsSITHCCC035Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC036Prepare poultry dishesSITHCCC037Prepare seafood dishesSITHCCC038Prepare and serve food for buffetsSITHCCC044Prepare and serve cheeseSITHCCC045Prepare food to meet special dietary requirementsSITHCCC042Prepare food to meet special dietary requirementsSISHNS401Analyse and present research informationBSBINS401Manage meetingsBSBTEC301Design and produce complex spreadsheets	SITXFIN011	Manage physical assets	
SITXCCS016Develop and manage quality customer service practicesSITXGLC002Identify and manage legal risks and comply with lawSITXMGT004Monitor work operationsSITXMGT005Establish and conduct business relationshipsELECTIVES UNITSSITXFSA005Use hygienic practices for food safetySITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC024Prepare appetisers and saladsSITHCCC035Prepare exegetable, fruit, eggs and farinaceous dishesSITHCCC036Prepare read dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve cheeseSITHCCC044Prepare food to meet special dietary requirementsSITHCCC045Prepare food to meet special dietary requirementsSITHCCC044Analyse and present research informationBSBINS401Analyse and present research informationBSBTEC301Design and produce complex spreadsheets	SITXMPR014	Develop and implement marketing strategies	
ArrectionForegraphic producting paper of p	SITXWHS008	Establish and maintain a work health and safety system	
Anterest of a server spanning and ending a server spanning and ending a server spanning and ending and en	SITXCCS016	Develop and manage quality customer service practices	
Andre Group productFinance for productSITXMGT005Establish and conduct business relationshipsELECTIVES UNITSSITXFSA005Use hygienic practices for food safetySITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare poultry dishesSITHCCC032Prepare meat dishesSITHCCC033Prepare seafood dishesSITHCCC034Prepare and serve food for buffetsSITHCCC035Prepare and serve cheeseSITHCCC041Prepare food to meet special dietary requirementsSISBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITXGLC002	Identify and manage legal risks and comply with law	
ELECTIVES UNITSSITXFSA005Use hygienic practices for food safetySITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare meat dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITXMGT004	Monitor work operations	
SITXFSA005Use hygienic practices for food safetySITXFSA005Use hygienic practices for food safetySITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITXMGT005	Establish and conduct business relationships	
SITHCCC043Work effectively as a cookSITHCCC023Use food preparation equipmentSITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	ELECTIVES UNITS		
SITHCCC023Use food preparation equipmentSITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC038Produce and serve food for buffetsSITHCCC039Prepare and serve cheeseSITHCCC040Prepare food to meet special dietary requirementsSITHCCC041Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITXFSA005	Use hygienic practices for food safety	
SITHCCC028Prepare appetisers and saladsSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC038Prepare seafood dishesSITHCCC039Prepare and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Prepare food to meet special dietary requirementsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Manage meetingsBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC043	Work effectively as a cook	
SITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC038Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC023	Use food preparation equipment	
SITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC038Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC028	Prepare appetisers and salads	
SITHCCC035Prepare poultry dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC029	Prepare stocks, sauces and soups	
SITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	
SITHCCC037Prepare seafood dishesSITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC035	Prepare poultry dishes	
SITHCCC038Produce and serve food for buffetsSITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBCMM411Make presentationsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC036	Prepare meat dishes	
SITHCCC040Prepare and serve cheeseSITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBCMM411Make presentationsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC037	Prepare seafood dishes	
SITHCCC041Produce cakes, pastries and breadsSITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBCMM411Make presentationsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC038	Produce and serve food for buffets	
SITHCCC042Prepare food to meet special dietary requirementsBSBINS401Analyse and present research informationBSBTWK503Manage meetingsBSBCMM411Make presentationsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC040	Prepare and serve cheese	
BSBINS401 Analyse and present research information BSBTWK503 Manage meetings BSBCMM411 Make presentations BSBTEC301 Design and produce business documents BSBTEC402 Design and produce complex spreadsheets	SITHCCC041	Produce cakes, pastries and breads	
BSBTWK503Manage meetingsBSBCMM411Make presentationsBSBTEC301Design and produce business documentsBSBTEC402Design and produce complex spreadsheets	SITHCCC042	Prepare food to meet special dietary requirements	
BSBCMM411 Make presentations BSBTEC301 Design and produce business documents BSBTEC402 Design and produce complex spreadsheets	BSBINS401	Analyse and present research information	
BSBTEC301 Design and produce business documents BSBTEC402 Design and produce complex spreadsheets	BSBTWK503	Manage meetings	
BSBTEC402 Design and produce complex spreadsheets	BSBCMM411	Make presentations	
	BSBTEC301	Design and produce business documents	
BSBSUS511 Develop workplace policies and procedures for sustainability	BSBTEC402	Design and produce complex spreadsheets	
	BSBSUS511	Develop workplace policies and procedures for sustainability	



ENTRY REQUIREMENTS CHECKLIST

) Must be at least 18 years of age or older at course commencement.

Year 12 or equivalent or other relevant qualification; or can demonstrate suitable work or life experience.*

An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of upper intermediate level or above from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.

International Students must meet the Student Visa (SC500) requirements.

*Note: Each course may have different entry requirements. For full details, please read individual course entry requirements on our website and/ or contact our admissions team at admissions@wsc.nsw.edu.au

DOCUMENTS CHECKLIST

Application Form

- Genuine Temporary Assessment Form
- Certified copy of Passport
 - Certified copy of previous academic transcripts
 - Certified English Language Proficiency Report

Visa Grant Notification Letter (International Students)

INTAKE MONTHS

January	February
April	Мау
July	August
October	November



WESTERN SYDNEY COLLEGE

Sydney Campus: Level 2, 39 Dixon Street, Sydney, NSW 2000 Parramatta Campus: 55 High Street, Parramatta, NSW 2150 +61 02 8628 7973 | info@wsc.nsw.edu.au | www.wsc.nsw.edu.au

RTO CODE: 45360 | CRICOS PROVIDER CODE: 03690M | ABN: 66 619 469 902